



"simplicity demands the finest ingredients."

In true italian style, our menu is meant to be tastings shared amongst family and friends. We suggest sampling various dishes to fully appreciate your experience with us at nebo.

## — gluten free menu —

### Antipasti

- olive • warm country olives, orange zest, rosemary, spices 4.
- salumi misti • prosciutto di parma, bresaola, speck, capicola, formaggi, pepperonata 15/27.
- prosciutto di parma • sliced prosciutto di parma, pepperonata 14/22.
- budino • goat cheese panna cotta, medjool dates, hazelnuts, honey 15.
- arrosticini • grilled baby lamb skewers, rosemary, evoo 15.
- funghi selvaggi • creamy mascarpone polenta, wild mushroom ragù, sage, shaved parmigiano 13.
- bresaola al carpaccio • dried cured beef, arugula, capers, shaved parmigiano 13.
- cozze • skillet roasted PEI mussels, spicy tomato sauce 13.
- polenta con scampi • shrimp, lemon butter sauce, garlic, grilled polenta 16.
- timballo di melanzana • eggplant and mozzarella timbale, fresh tomato sauce 14.
- misto fritto • crisp calamari, shrimp, smelt, mediterranean aioli 28.
- calamari fritti • golden crisp calamari, mediterranean aioli 14.
- pesciolini • golden crisp fried smelts 13.
- salsicce all brace • grilled sweet and spicy sausages, cherry peppers 10.
- sale e pepe • sea salt, white peppercorn, marinated chicken wings, pepper rings 10.
- burrata • cream filled mozzarella, prosciutto di parma, balsamic fig glaze 15.

### Insalate

- caprese • fresh mozzarella, tomatoes, basil, evoo 11.
- mista • mesclun greens, goat cheese, crushed pistachio, balsamic honey dressing 11.
- rucola • baby arugula, shaved parmigiano, lemon vinaigrette 9.
- cesare • romaine hearts, anchovies, caesar dressing 10.

### Secondi

#### ★Bobby Flay Throwdown Winner★

- zucchini lasagna • layered zucchini, homemade ricotta, mozzarella, romano, marinara sauce 21.
- cioppino • shrimp, scallops, calamari, mussel, smelt, spicy tomato broth 27.
- vitello milanese • crispy veal cutlet, arugula, pacchino tomato, shaved parmigiano, aioli 24.
- pollo alla limone • sautéed chicken, capers, artichoke hearts, lemon butter sauce 18.
- straccetti di manzo • sliced sirloin, rustic pesto, skillet roasted tomato, capers, insalata mista 19.

### gift cards available

pasta, pizza dough and bread is made fresh daily in house  
before placing your order, please inform your server if a person in your party has a food allergy  
ask your server about our gluten free menu.

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Handmade Pasta

- alle vongole • baby clams, garlic, parsley, chili flakes, evoo 22.
cappesante • seared sea scallops, light mascarpone cream sauce 24.
funghi • wild mushroom ragù, caramelized onions, fontina, sage 20.
rosso • shrimp, slow roasted spicy tomato sauce 20.
salsicce e rabe • sweet sausage, broccoli rabe, pecorino romano 19.
bolognese • slow braised meat ragù, tomato, cream, pecorino romano 20.
amatriciana • pancetta, sweet onions, spicy marinara, ricotta 18.
mediterraneo • olives, capers, smashed pacchino tomato, garlic, evoo 19.
\*pasta can be served with a fresh tomato basil sauce 15.

Pizza di Nebo

- tradizionale • traditional sauce, mozzarella 11.
margherita • fresh mozzarella, traditional sauce, basil 15.
gino • spicy sausage, hot cherry peppers, traditional sauce, mozzarella 15.
piemonte • wild mushrooms, caramelized onions, fontina, mozzarella 16.
venezia • baby clams, pancetta, garlic, chili flakes, parsley, evoo, mozzarella 17.
alto • speck, caramelized onions, gorgonzola, arugula, mozzarella 16.
pizza con patate • pancetta, golden potato, gorgonzola, rosemary, evoo, mozzarella 16.
carciofi • fresh ricotta, artichoke hearts, caramelized onions, mozzarella 16.
scampi • shrimp, garlic, parsley, evoo, pecorino romano, mozzarella 17.
bolognese • slow braised meat ragù, mozzarella 16.
prosciutto e fichi • nebo fig spread, prosciutto di parma, gorgonzola, rosemary, mozzarella 17.
quattro formaggi • ricotta, fontina, romano, mozzarella, basil, garlic, evoo 15.
christina • sweet sausage, sweet corn, mozzarella 14.
stagione • prosciutto cotto, artichokes, mushrooms, olives, traditional sauce, mozzarella 15.
zucca • marinated zucchini, goat cheese, caramelized onions, mozzarella 15.
montanara • pepperoni, goat cheese, arugula, mozzarella 16.
napoletana • anchovies, capers, black olives, traditional sauce, mozzarella 14.
l'ortolana • marinated eggplant, marinated zucchini, onions, mushrooms, mozzarella 14.
michael diavolo • pepperoni, bacon, traditional sauce, mozzarella 15.
bianca rucola • arugula, pacchino tomatoes, parmigiano, mozzarella, evoo 14.
nebo • traditional sauce, mozzarella, 2 eggs over easy (classic Italian) 14.
christoforo • sweet pizza dough topped with chocolate, nutella, chopped hazelnuts 13.

additional toppings 1.75

- anchovies – bacon – basil – capers – caramelized onions – eggs – extra cheese – grilled eggplant
grilled zucchini – hot cherry peppers – mushrooms – olives – onions – pacchino tomatoes
pepperoni – roasted red peppers – sweet corn

gourmet toppings 2.50

- artichoke hearts – bresaola – fontina cheese – fresh mozzarella – goat cheese – gorgonzola
hot capicola - hot sausage – sweet sausage – speck – pancetta – prosciutto cotto
prosciutto di parma – ricotta

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

18% gratuity will be added to parties of 6 or more